



# *Sample Social Menu*

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## Hors d'oeuvres

### **Ultimate Seafood Ceviche**

*Bay scallops and seasonal white fish marinated in lime juice, with diced peppers, chopped red onion, tomato, salt, oregano and cilantro  
Presented on a clam shell*

### **Beef Tenderloin Sliders**

*Beef tenderloin grilled medium rare and piled high on silver dollar rolls with caramelized onions, arugula, and horseradish creme fresh*

### **Chicken Roulades**

*Stuffed with goat cheese, spinach and fresh herbs  
Sliced and served with a tomato basil salsa*

### **Roasted Artichoke Salad "Shooters"**

*Assorted greens with herb roasted artichoke hearts, pear tomatoes, Kalamata olives, goat cheese crumbles and champagne vinaigrette  
Presented in disposable cups with a tasting fork*

### **Crostini Display**

*Honey Roasted Tomato*

*Butterbean Hummus*

*Artichoke & Olive Tapenade*

*Presented with assorted crackers, crostini and flatbreads*

### **Assorted Petite Desserts**

*Chef 's choice or please inquire*